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Akutchiñikin (making Akutuq)

Step One

Place one gallon of cut caribou meat in cooking pot filled with water to cover meat. Bring to a boil over high heat.



Simmer over med. low heat for 15 minutes or until meat is thoroughly cooked.

Step Two



Scoop out meat. Place on tray to cool.

Step Three



Clean cooled meat by removing membranes and tendons. Cut into pieces small enough to fit into a grinder.

Step Four



Grind all caribou meat and set aside.

Step Five



Cut caribou fat into strips small enough to fit in the grinder. Grind all fat.

Step Six



Place ground fat into cooking pot or large bowl to melt on low heat. Be careful not to melt too fast.

Step Seven



When the fat is melted, strain into mixing bowl and discard remnants. Cool liquid until warm to touch.

Step Eight

Once warm to touch, place liquid fat in the mixer. Mix starting at lowest speed working the speed up gradually so the liquid can withstand the mixing without splashing.



When the mixture turns white add a cup of warm broth from the caribou meat pot. Add a second cup only if necessary. Mix until double in size and stiff peaks form.

Caution!!: Adding too much broth causes separation from the fat which makes the final product crumble.

Step Nine



Place whipped fat back into large bowl.

Step Ten



Fold in ground meat until you have the desired amount in the mix.

Step Eleven



Place mix onto tray and chill till firm and set. Cut into desired squares and enjoy! Place all leftovers in a storage container, then freeze or refrigerate.

